

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Virginia Green Restaurant Profile:



Washington and Lee Dining Services

Lexington, Virginia

Washington and Lee University students have two main on-campus dining options located in the John W. Elrod University Commons. The Marketplace is Washington and Lee's main dining hall featuring an array of freshly prepared American and Italian cuisine. Café '77/Emporium offers an array of sandwiches, salads, hot foods and convenience items. The University Dining Services are committed to environmental excellence and works to minimize environmental impacts whenever possible.

Virginia Green Activities. When visiting Washington and Lee University Dining Services, you can expect the following practices:

CORE ACTIVITIES for Restaurants

- ♻️ Recycling of Glass and other items
- ♻️ Elimination of Styrofoam and Disposables Reduction
- ♻️ Grease Recycling
- ♻️ Water Efficiency
- ♻️ Energy Conservation

DETAILS:

- Recycling glass, aluminum cans, grease, plastic, office paper, toner cartridges, newspaper, cardboard, packing supplies, Fluorescent lamps, batteries, and electronic equipment
- Composting food wastes and donating excess food from events
- Effective food inventory control to minimize waste
- Locally grown, organic, sustainable grown produce and other foods

- Filtering of grease
- Disposable containers made from bio-based materials, recycled content, or compostable
- Non-bleached napkins & recycled content paper towels and toilet paper
- Screen based ordering systems
- Encouraging suppliers to minimize packaging and other waste materials
- Using “green” cleaners
- Preventive maintenance on all vehicles and equipment
- Last-in/first-out inventory
- Using least toxic materials
- Preventative maintenance of drips and leaks
- Water flow metering to discover leaks and areas of high use
- Low restrictors on faucets
- Discouraging water based clean-up (sweep first)
- Purchase EnergyStar computers, appliances, etc.
- High efficiency hand dryers
- Use of natural lighting
- High efficiency compact fluorescent light bulbs in all canned spotlights

For more information on the **Washington and Lee Dining Services**, see www.l.wlu.edu/x1224.xml.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen.



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